

# Bread Boule

June 20th, 2025

**This recipe serves: 6**

Prep Time: 02:30

Cook Time: 00:30

The finished boule has a crispy crust on the outside and a soft, flavorful crumb on the inside, for the perfect way to serve any stew or chowder.

## Ingredients:

### Dry Ingredients

780 Grams (6 Cups) Bread Flour

1 Tablespoon Dry Yeast

2 Teaspoons Sugar

2 Teaspoons Table Salt

1.5 Tablespoons Garlic Powder

### Wet Ingredients

2 Tablespoons Butter, melted

2.25 Cups (18 Ounces) Drinking Water (110°F – 115°F)

### Egg Wash

1 Egg

1 Tablespoon Milk

### Other Ingredients

Olive Oil

Course Grind Sea Salt

### Directions:

Mix all Dry Ingredients until fully integrated.

Whisk together the Warm Water and the Melted Butter.

Mix the Water/Butter mixture with the Dry Ingredients.

Mix until fully integrated.

For best results, continue to mix or knead the Dough for another 5 minutes. This will build stronger gluten in the Dough, and improve the final texture of the crumb.

Turn the Dough out into an Olive Oil coated bowl. Cover with a lid, plastic wrap, or a tea towel.

Put the bowl in a warm place and let the Dough rise for about 1 hour.

Coat your hands with 1/2 Teaspoon of Olive Oil to prevent the Dough from sticking to your hands.

Add a light dusting of Flour to your work surface.

Punch down the Dough.

Separate the Dough into 6 equally sized balls, each Dough Ball should weight about 225 grams.

Form each Dough Ball into a nicely rounded roll. Use Olive Oil on the outside of each Dough Roll to prevent sticking.

Cover 2 large sheetpans with sheets of parchment paper.

Arrange 3 Bread Rolls on each sheetpan, ensuring that they are not touching each other.

Use a bread lame or a sharp knife to score a large X in the center top of each Dough Roll.

Mix together the Egg Wash. Whisk well to ensure the Wash is fully mixed.

Use a brush to cover the top of each Bread Roll with the Egg Wash.

Sprinkle the top of each Bread Roll with Course Grind Sea Salt.

Cover the Dough Rolls with plastic wrap or a tea towel.

**Preheat the oven to 400° F.**

**Bake each sheetpan, uncovered, for 30 minutes.**

The Bread Bowls should turn a golden brown color and an instant-read thermometer should read the center of each Bread Bowl at 195°F.

(Note: cook in 2 batches, if both sheetpans won't both fit in the oven together).